

APPLICATION SPECIAL USE PERMIT

[] Change of Ownership

Sup 2010-0045

Minor Amendment

ADMINISTRATIVE CHANGE OF OWNERSHIP OR MINOR AMENDMENT

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ney no net o	$\frac{C(1)OV}{2}$	ZONE: CL
- 00 1.02 01 0		ZONE:
Jill Erbe	r-Chees	etique
110 Bellean	re Rd. alt	exaviania NA 2230
Mt. Vernon (Avenue, LLC	
P.O. BOX 7	001 alexan	ndria, VA 22307
Retail & Re	staurant	()
ENED hereby applies for a Spision A, Section 11-509 and 11-509, having obtained permisso attests that all of the information of his/her knowledge and the permisson of his/her knowledge and permisson of his/her	other applicable City cod secial Use Permit for Mir 1-511 of the 1992 Zoning sission from the property station herein required to	nor Amendment, in accordance with the g Ordinance of City of Alexandria, Virginia. owner, hereby requests this special use
	RETAILS FOR SECTION ASSESSED, having obtained permisso attests that all of the information of his/her knowledge and the Park Section 11-509 and	EVELONG AVENUE, W. D34.02-04-02 TILE FOR - CMRS ID BEHEAVE F.d. Al- Mt. Vernom Avenue, W. P.O. Box 7001 Alexa Retail & Lestauran GNED hereby applies for a Special Use Permit for Ch Division A, Section 11-503 (5)(f) of the 1992 Zoning O GNED, having read and received a copy of the special ecial use permit, including all other applicable City coor GNED hereby applies for a Special Use Permit for Min ision A, Section 11-509 and 11-511 of the 1992 Zoning GNED, having obtained permission from the property so attests that all of the information herein required to best of his/her knowledge and belief. Yent Telephone # Telephone #

ACTION - PLANNING COMMISSION _

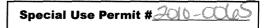
Application Received:

Legal advertisement:

DO NOT WRITE IN THIS SPACE - OFFICE USE ONLY

Fee Paid: \$

ACTION - CITY COUNCIL:



The following information must be furnished to the Department of Planning and Zoning to determine if the current use conducted on the premises complies with the special use permit provisions and all other applicable codes and ordinances.

1.	Please describe prior special use permit approval for the subject use. Most recent Special Use Permit # $2007 - 0120$
	Date approved: 12 / 15 / 2007 month day year
	Name of applicant on most recent special use permit
	Use Retail Restaurant
operati necess	Describe below the nature of the <i>existing</i> operation <i>in detail</i> so that the Department of an and Zoning can understand the nature of the change in operation; include information regarding type of on, number of patrons served, number of employees, parking availability, etc. (Attach additional sheets if sary.)
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3. Describe any proposed <i>changes</i> to the business from what was represented to the Planning Commission and City Council during the special use permit approval process, including any proposed changes in the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, any noise emitted by the use, etc. (Attach additional sheets if necessary)						
See	attached	sheet.				
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Minor Amendment Application Cheesetique LLC SUP #2007-0120



Question #2

Type of operation: The existing operation is a retail cheese shop with a restaurant in the back.

Retail Shop: Sells cheese, cured meats, antipasto items, and accessory food items. Wine and beer are sold off-premises, per our current Special Use Permit.

Restaurant: Menu consists of cheese boards, sandwiches, salads, soups, quiche, etc. Wine and beer are served on-premises

Patrons served: The restaurant seats 30 people indoors and 10 people on an outdoor patio.

Number of employees: We currently have 10 employees working at peak times.

Parking: Off-street parking is available in a lot behind the business. The lot has 27 spots available during the weekdays and 73 available after 5 pm and on weekends.

Question #3

We request one change: to add additional seats to the restaurant, bringing the total seats from 35 to 80. The additional seats will be added in an adjoining dining room. Existing parking is ample for the increase in seating, as 80 patrons will require 20 spots. We have 27 spots available for our use in the lot behind our building on weekdays and 73 after 5 pm and on weekends (our peak times).

The number of employees will increase from 10 at current peak times to approximately 14 during in the new operation.

The nature of the business will not change in any way.

Is the use currently open for business	? Yes No
If the use is closed, provide the date closed.	month day year
Describe any proposed changes to the Add dining (indocent) to 80.	e conditions of the special use permit:
Are the hours of operation proposed to lifyes, list the current hours and proposed hou current Hours: (Currently allowed Sun-Thurs 7AM-10PM Fri-Sat 7AM-11PM	rs:
Will the number of employees remain	the same? Yes No
If no, list the current number of employees and	d the proposed number.
Will the number of employees remain If no, list the current number of employees and Current Number of Employees:	the same?YesNo If the proposed number. Proposed Number of Employees:APPOX . 14
f no, list the current number of employees and Current Number of Employees: Will there be any renovations or new f yes, describe the type of renovations and/or	equipment for the business?

)	building. 27 Spots are
available suring tr	re weekday and are
available evenings	
Is off-street parking provided for your lift yes, how many spaces, and where are the See # (0)	our customers? Yes No ney located?
	umber of seats or patrons served?Yess or patrons served and the proposed number of seats and mber of seats by type (i.e. bar stools, seats at tables, etc.)
Current:	Proposed:
30 (10 at bar, 20	80 (10 at bar, 70
at tables)	at tables)
Are physical changes to the structi	ure or interior space requested? Yes
Are physical changes to the structure of	nd proposed layouts. In both cases, include the floor area er service area, and/or office spaces.
If yes, attach drawings showing existing an devoted to uses, i.e. storage area, custome SEE AHACKED Shout Is there a proposed increase in the bu	nd proposed layouts. In both cases, include the floor area er service area, and/or office spaces.
If yes, attach drawings showing existing an devoted to uses, i.e. storage area, custome See attacked Short Is there a proposed increase in the built yes, describe the existing amount of build Current:	od proposed layouts. In both cases, include the floor area for service area, and/or office spaces. In both cases, include the floor area for service area, and/or office spaces. In both cases, include the floor area for service area for service area.
If yes, attach drawings showing existing an devoted to uses, i.e. storage area, custome SEE AHACKED Shout Is there a proposed increase in the build yes, describe the existing amount of build	and proposed layouts. In both cases, include the floor area for service area, and/or office spaces. All ding area devoted to the business? Yes The ding area and the proposed amount of building area.
If yes, attach drawings showing existing an devoted to uses, i.e. storage area, custome See attacked Short Is there a proposed increase in the built yes, describe the existing amount of build Current:	d proposed layouts. In both cases, include the floor area or service area, and/or office spaces. Iniding area devoted to the business? Yes ding area and the proposed amount of building area. Proposed: Proposed: 180 180 180 180 180 180 180 18
If yes, attach drawings showing existing an devoted to uses, i.e. storage area, custome See attached shout Is there a proposed increase in the built yes, describe the existing amount of build Current: Dining: 420	rid proposed layouts. In both cases, include the floor area or service area, and/or office spaces. Illiding area devoted to the business? Yes
If yes, attach drawings showing existing an devoted to uses, i.e. storage area, custome See attached shout Is there a proposed increase in the built yes, describe the existing amount of build Current: Dining: 420	reproposed layouts. In both cases, include the floor area or service area, and/or office spaces. Initially area devoted to the business? Yes
If yes, attach drawings showing existing and devoted to uses, i.e. storage area, custome Selatached Shout Is there a proposed increase in the built yes, describe the existing amount of build Current: Dining: 420 Kitchen: 160 Petail: 680	proposed layouts. In both cases, include the floor area are service area, and/or office spaces. In a service area, and/or office spaces. In a service area, and/or office spaces. Yes

17. Each application shall contain a clear and concise statement identifying the applicant, including the name and address of each person owning an interest in the applicant and the extent of such ownership interest. If the applicant, or one of such persons holding an ownership interest in the applicant is a corporation, each person owning an interest in excess of ten percent (10%) in the corporation and the extent of interest shall be identified by name and address.

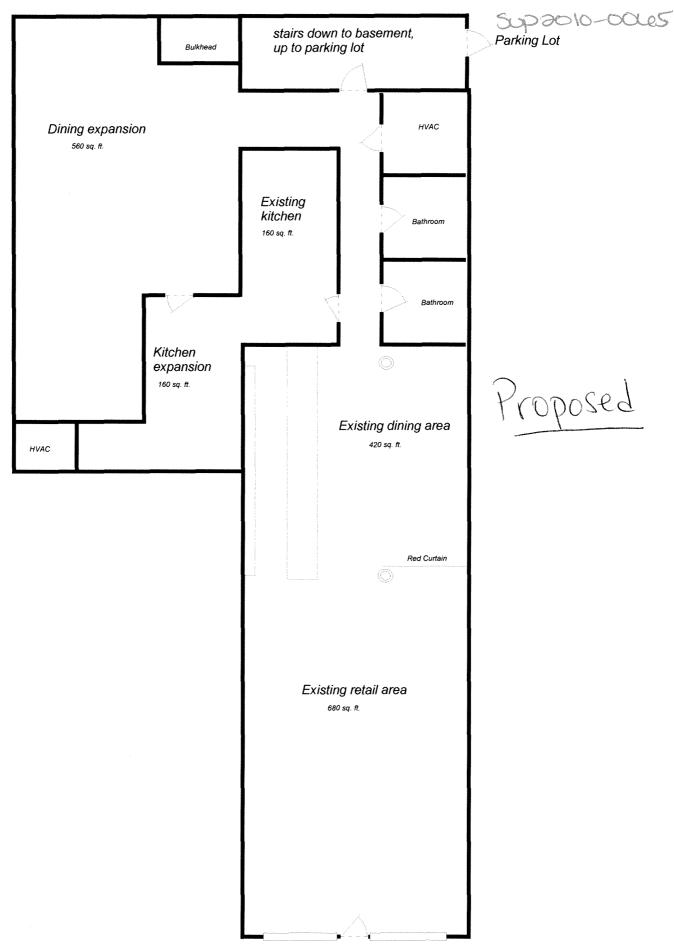
For the purpose of this section, the term "ownership interest" shall include any legal or equitable interest held in the subject real estate at the time of the application. If a nonprofit corporation, the name of the registered agent must be provided.

Please provide ownership information here:

Jill Erber -51% owner
110 Belleaire Rd. alexandria, VA 22301
Jeff Erber-49% owner
110 Belleaire Rd. alexandria, VA 22301

SUP 2010-0065 stairs down to basement, Parking Lot up to parking lot HVAC Bathroom Kitchen 160 sq. ft. Bathroom Current Existing dining area 420 sq. ft. Existing retail area 680 sq. ft.

Cheesetique (current) 2411 Mt. Vernon Avenue



Cheesetique (proposed expansion) 2411 Mt. Vernon Avenue



Cheesetique, 2411 Mount Vernon Avenue Application for Minor Amendment September 29, 2010

This restaurant/retail combined use seeks to add approximately 900 sq ft of floor area and to increase the number of seats from an approved 40 to a total of 70 seats (both figures include up to 10 outdoor seats.) The remaining new floor space will be used for an expanded kitchen. Planning and zoning has reviewed the application, the existing SUP (#2007-0120) and is allowing it to proceed as a minor amendment, for the following reasons:

- 1. When the overall use is considered, the changes will have little or no zoning impact. (11-511(A)(2)(a)). While there is the potential of parking impacts, there is a sufficient number of spaces in the lot behind, within the retail parking area, to meet the technical parking requirements for this and the other business uses on the block for which parking is required..
- 2. The proposal meets the criteria for an increase in intensity under section 11-511(A)(2(b)(ii) because the proposed change is within the 100 seat maximum allowed for administrative approval for a restaurant under section 11-513. The restrictions of section 11-511(A)(2)(b)(i) do not apply when the provisions of (b)(ii) work to allow the change, i.e., what is asked for is no more than would otherwise be allowed under the administrative SUP program.

One element of the standards for the administrative SUP for a restaurant, that the restaurant not include off premise alcohol, is not present. This restaurant does have an off premise license, and its current SUP allows it to sell off premise alcohol. This feature is consistent with its original and continuing business as a retail store offering wine and cheese and related items to both retail and restaurant customers. The regulations for minor amendment do not speak to this circumstance and do not technically require compliance with *all* of the administrative regulations in order to meet section 11-511(A)(2)(b)(ii). More significant to staff is the fact that City Council has already approved the off premise alcohol element, and done so after a public hearing. Furthermore, in this particular case of a hybrid retail/restaurant use, the allowing off premise alcohol relates to the original retail wine business. It was not a separate feature of the restaurant use, as is sometimes the case where off premise alcohol is permitted as part of an SUP approval for a restaurant.

3. There have been no substantiated violations of the special use permit conditions within the last five years.

Staff recognizes that the above application presents a close case, but understands Council's guidance on minor amendments over the past year to be consistent with staff's approach here. Under section 11-511 (C) (3), the director is authorized to promulgate regulations, and the application of the rules in this case will become part of those regulations and case examples